

# Nya Hammes

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## PROFESSIONAL SUMMARY

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Che with a track record building high-impact solutions and improving guest satisfaction.

## WORK EXPERIENCE

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### Pastry Chef — Schmeler, Corwin and Moore (Oct 2017 - Present)

- Maintained food cost under 27% with vendor negotiations and waste controls.
- Catered private events for up to 187 guests with 95%+ client satisfaction.
- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 26% through optimized dish pricing.

### Sous Chef — Thiel, Lynch and Bartell (Dec 2022 - Present)

- Maintained food cost under 34% with vendor negotiations and waste controls.
- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 290 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.

### Pastry Chef — Mosciski Inc (Apr 2018 - Jul 2020)

- Designed seasonal menu increasing revenue by 33% through optimized dish pricing.
- Catered private events for up to 280 guests with 95%+ client satisfaction.
- Maintained food cost under 31% with vendor negotiations and waste controls.

### Pastry Chef — Nolan LLC (May 2025 - Present)

- Designed seasonal menu increasing revenue by 40% through optimized dish pricing.
- Managed kitchen of 27 staff, implementing cross-training and reducing labor overtime.

## SKILLS

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### Cuisine Styles

Asian Fusion • Pastry • Plant-based • French • Italian

### Kitchen Skills

Sauce-making • Plating • Menu Design

### Operations

Inventory Management • Catering

### Soft Skills

Training • Team Leadership

## ACADEMIC BACKGROUND

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Diploma in Culinary Arts, Greenholt - Steuber College (2020)

## CERTIFICATIONS

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- HACCP Level 3